

Questions, Answers and Comments

Could we consider a different kind of apple than red delicious and granny smith? Those are cooking apples for a reason... ☺ Gala are pretty cheap and taste MUCH better!—Thanks for the suggestion. We have added Gala and Fuji into the apple mix. Hope you like!

I can't say enough about this Meredith (McComish) ☺. She is very professional with the catering... She is terrific and a valuable asset to you company. Everyone I know likes her and her personality. Never, a bad attitude!— Thanks! We like her too and hope she hangs around awhile!

Can we have some sort of refill price on the espresso and lattes for our reusable mugs?— Unfortunately, those drinks require labor as opposed to being self-served, and so a refill price is not available. However, we do have “frequency cards” for all Java City drinks. Hope the card helps!

What is the Avgolemono soup? It was very good. Basically, it is “Lemon Chicken Rice” and is a popular menu staple in many Greek Restaurants and Eastern Coney Islands. Hope you like it.

The morning fruit sometimes tastes like onion; Yecch. Not sure why this happens. We take great precautions to clean and sanitize not only our knives, but vegetable/fruit cutting boards. If it EVER happens to you, let us know and we'll issue a refund. To help insure it doesn't happen again, we are ordering special cutting boards designed ONLY for fruit. They will not be used for onions. Thanks for the feedback.

There was a hair in my food. Don't your employees use hair nets? Yes, all kitchen staff wear hair restraints (usually hats, some use nets, some both) when prepping and serving food. Despite our best ongoing efforts, sometimes a hair “slips through the cracks.” Always let us know if something isn't right – we'll issue a prompt refund.

I'd love to have Community Members make and serve their own food in the cafeteria – tortillas, chili, tamales, and fry bread. I think this would be very popular. We have recently formed a Café Focus Group and discussed this very topic at our first meeting on Tuesday Feb. 23. One of the biggest issues to be resolved is that of liability (i.e., insurance). However, we are looking into it and hope to have some news soon. Stay tuned.

The promotions and menus this past month have been outstanding. The Valentine's Day desserts were perfect (took some sweets home to the family) – and the Tortellini was outstanding. And then you had the Super Bowl, Mardi Gras and Chinese New Year's and on and on. Thanks for keeping the Cafeteria a fun place to go. Thank YOU for the kind words and your continued support. It makes coming to work that much more enjoyable when those you serve appreciate your efforts. ☺

Kudos & Clouts (Customer Comments, Good & Bad)

- I love how eco-friendly ARAMARK is. It's a shining example of how all businesses should try to operate.
- Can we get dill relish for the Diabetic crowd? (Sorry, we cannot find packets of dill relish – only sweet ☺)
- The red potatoes we had with the ribs on 1/27/10 were exquisite. I would like to see those on the menu again.
- The ribs were horrible today. Most of the rib was overcooked, dry and hard. A complete waste of money. (see below)
- I love those giant beef ribs! Please keep them on the menu. Today's was the awesome-est brontasaurus rib EVAH!! (see above)
- Would really like posole before winter ends. (In response to this e-mail, we have had posole twice).
- Prime Rib was delicious. I came in early for it (this person works afternoons).
- Can we have sweet potato fries some time? (We'll work on it).
- I appreciate the feedback about the food from your staff before they serve me – they have never been wrong.
- Today, I just had a plain cheese crisp and corn, that was good. I really like the way this was cooked as well, crisp (and the corn was delicious, I liked the pepper taste)
- Most of your staff is cheerful, polite and friendly, even if maybe they have something else going on in their life.
- Our (catered) food was delicious and the pasta salad was yummy
- Would like to see more – and less expensive – catering options
- Some salad bar items should be sold pre-packaged and as they are too expensive by weight (such as cottage cheese, fruit)
- Can we get our food delivered? (We're working on this concept and will let everyone know).
- Could we have a display of what is recyclable and what is not? (Good idea – we'll work on it).
- You should put coupons or ads in the Community Newspaper to attract Community members (again – good idea!)
- Why do the “special combos” always include a soda drink? Trying to be healthy includes eliminating soda drinks!
- We need healthier menu items in the Cafeteria... (see below comment)
- Are you ever going to bring back popovers and tortillas? (see above comment – but we're working on it).

To submit your feedback...

1. You can fill out a yellow comment card and leave it in the boxes on the condiment station in the cafeteria. OR...
2. Visit the SRPMIC intranet home page. At the bottom of the right column, click on the link that says “Two Waters Cafeteria”. On the next page, click on “Two Waters Cafeteria.” On the next page, click on “Feedback.” Then, fill in the blanks. **BE SURE TO INCLUDE YOUR E-MAIL ADDRESS**, name and/or phone number if you want a response. We have received several questions that we were unable to answer because we didn't know who sent them. (To skip the process and arrive at the feedback page, [click here](#)) OR...
3. E-mail SRPMIC Food Service Manager Paul.Johnston@srpmic-nsn.gov

☺ THANKS FOR ALL YOUR FEEDBACK! We appreciate your patronage and input. ☺ (Vol. 9, Feb. 24, 2010)

